FOOD PROTECTION TRENDS
INDEX TO VOLUME 27

AUTHOR INDEX

ALBRECHT, JULIE A., refrigerator practices of participants in the meals on wheels program, 672

ALLERBERGER, FRANZ, when epidemiological evidence should suffice, 967

ARCHER, DOUGLAS L., determining the effect of good agricultural practices awareness on implementation: a multi-state survey, 684

AVENS, JOHN S., survey of consumer attitudes and the effectiveness of hand cleansers in the home, 603

BELDEN, LORNA K., effect of an educational program on attitudes of California consumers toward food irradiation, 744

BELK, KEITH E., central nervous system tissue contamination of the circulatory system following humane cattle stunning procedures, 524

BERMÚDEZ-MILLÁN, ANGELA, critical control points for home prepared 'chicken and salad' in Puerto Rican households, 544

BEUCHAT, LARRY R., recommendations for handling fresh-cut leafy green salads by consumers and retail foodservice operators, 892

BHANDARY, MADHUSUDAN, salmonellosis outbreaks in humans in the United States, 1990–2003: the contribution of the turkey as a vehicle, 300

BHUMIRATANA, NATNICHA, effect of an educational program on attitudes of California consumers toward food irradiation, 744

BIHN, ELIZABETH A., determining the effect of good agricultural practices awareness on implementation: a multi-state survey, 684

BISHOP, J. RUSSELL, factors that contribute to the microbial safety of commercial yogurt, 380

BRECHT, JEFFREY, survey of food defense practices in produce operations in the southeast, 174

BRILEY, MARGARET E., food safety knowledge and behaviors of cooks in Texas childcare centers, 90

BROWN, JANICE, survey of consumer attitudes and the effectiveness of hand cleansers in the home, 603

BRUHN, CHRISTINE M., effect of an educational program on attitudes of California consumers toward food irradiation, 744; recommendations for handling fresh-cut leafy green salads by consumers and retail foodservice operators, 892

CASSENS, BARBARA, recommendations for handling fresh-cut leafy green salads by consumers and retail foodservice operators, 892

CATES, SHERYL C., consumer storage practices for refrigerated ready-to-eat foods: results of a web-enabled survey, 530; food safety practices used at egg packing and egg products establishments, 238; food safety practices of poultry slaughter plants: findings from a national survey, 957

CHAMBERS, DELORES, a comprehensive evaluation of temperatures within home refrigerators, 168; consumer storage practices for refrigerated ready-to-eat foods: results of a web-enabled survey, 530

CHAMBERS IV, EDGAR, a comprehensive evaluation of temperatures within home refrigerators, 168

CHEN, FUR-CHI, a comprehensive evaluation of temperatures within home refrigerators, 168

CHEN, JINRU, effect of electron beam irradiation on the safety of diced chicken meat and turkey frankfurters, 749

COPPINGS, RICHARD, a comprehensive evaluation of temperatures within home refrigerators, 168

CORNELL, JOHN, home food safety practices of government employees in Osceola County, Florida, 389

CRITZER, FAITH J., inactivation of *Escherichia coli* O157:H7 in apple juice as affected by cranberry juice concentration and holding temperature, 952

CURTIS, SUZANNE R., food safety knowledge and behaviors of cooks in Texas childcare centers, 90

CUTTER, CATHERINE N., controlling *Listeria monocytogenes* in a retail setting, 22

DAMIO, GRACE, critical control points for home prepared 'chicken and salad' in Puerto Rican households, 544

DANYLUK, MICHELLE D., evaluation of cleaning treatments for almond-contact surfaces in hulling and shelling facilities, 678

DELAQUIS, PASCAL., recommendations for handling fresh-cut leafy green salads by consumers and retail foodservice operators, 892

DHAROD, JIGNA MORARJI, critical control points for home prepared 'chicken and salad' in Puerto Rican households, 544

DICKSON, JAMES S., comparison of Russian and United States official methods of analysis of poultry for *Salmonella*, 754

DU, WEN-XIAN, evaluation of cleaning treatments for almond-contact surfaces in hulling and shelling facilities, 678

FARBER, JEFFREY M., recommendations for handling fresh-cut leafy green salads by consumers and retail foodservice operators, 892

FEIN, SARA B., consumer decisions on storage of packaged foods, 307

FRAMPTON, ELON W., detection of nonpathogenic and pathogenic *Listeria* species by use of a chromogenic agar, 592

GALL, KEN, needs assessment survey of sanitation, good manufacturing and hygienic training practices for food processors, wholesalers, and warehouse operators, 400

GILLETTE, S., evaluation of an in-line sampling system for the collection of raw milk samples for official testing under the grade "A" milk program, 232

GLASS, KATHLEEN A., effect of cooling rate on pathogen survival in post-processed contaminated yogurt, 16; factors that contribute to the microbial safety of commercial yogurt, 380

GODWIN, SANDRIA L., a comprehensive evaluation of temperatures within home refrigerators, 168; consumer storage practices for refrigerated ready-to-eat foods: results of a web-enabled survey, 530

GOLDEN, DAVID A., inactivation of *Escherichia coli* O157:H7 in apple juice as affected by cranberry juice concentration and holding temperature, 952

GOMBAS, DAVID E., recommendations for handling fresh-cut leafy green salads by consumers and retail foodservice operators, 892

GOODRICH-SCHNEIDER, RENÉE, determining the effect of good agricultural practices awareness on implementation: a multi-state survey, 684

GORNY, JAMES R., recommendations for handling fresh-cut leafy green salads by consumers and retail foodservice operators, 892

GRAHAM, T. E., evaluation of an in-line sampling system for the collection of raw milk samples for official testing under the grade "A" milk program, 232

GRANDIN, TEMPLE, central nervous system tissue contamination of the circulatory system following humane cattle stunning procedures, 524

GRAVANI, ROBERT B., determining the effect of good agricultural practices awareness on implementation: a multi-state survey, 684

GRINSTEAD, DALE A., controlling *Listeria monocytogenes* in a retail setting, 22

HARRIS, CRAIG K., spinach and the media: how we learn about a major outbreak, 314

HARRIS, LINDA J., evaluation of cleaning treatments for almond-contact surfaces in hulling and shelling facilities, 678; recommendations for handling fresh-cut leafy green salads by consumers and retail foodservice operators, 892

HARRISON, JUDY, survey of food defense practices in produce operations in the southeast, 174

HARRISON, MARK A., survey of food defense practices in produce operations in the southeast, 174

HICKS, DORIS, needs assessment survey of sanitation, good manufacturing and hygienic training practices for food processors, wholesalers, and warehouse operators, 400

HOLDS, GEOFFREY, sampling cartons of beef trim for microbiological analysis: comparison of portions versus surface slices, 899

HOSSNER, KIM L., central nervous system tissue contamination of the circulatory system following humane cattle stunning procedures, 524

HURST, WILLIAM C., survey of food defense practices in produce operations in the southeast, 174

HYATT, DOREENE R., survey of consumer attitudes and the effectiveness of hand cleansers in the home, 603

ITO, KEITH., recommendations for handling fresh-cut leafy green salads by consumers and retail foodservice operators, 892

JACKSON, CRYSTAL, determining the effect of good agricultural practices awareness on implementation: a multi-state survey, 684

JAHNCKE, MICHAEL, needs assessment survey of sanitation, good manufacturing and hygienic training practices for food processors, wholesalers, and warehouse operators, 400

JENSEN, IAN, sampling cartons of beef trim for microbiological analysis: comparison of portions versus surface slices, 899

KARNS, SHAWN A., food safety practices used at egg packing and egg products establishments, 238; consumer storage practices for refrigerated ready-to-eat foods: results of a web-enabled survey, 530; food safety practices of poultry slaughter plants: findings from a national survey, 957

KENDALL, PATRICIA A., survey of consumer attitudes and the effectiveness of hand cleansers in the home, 603

KHAITSA, MARGARET LOY, salmonellosis outbreaks in humans in the United States, 1990–2003: the contribution of the turkey as a vehicle, 300

KIERMEIER, ANDREAS, sampling cartons of beef trim for microbiological analysis: comparison of portions versus surface slices, 899

KNIGHT, ANDREW J., spinach and the media: how we learn about a major outbreak, 314

KORNSCHOBER, CHRISTIAN, when epidemiological evidence should suffice, 967

KOSA, KATHERINE M., consumer storage practices for refrigerated ready-to-eat foods: results of a web-enabled survey, 530

KOZAK, SERGEI, comparison of Russian and United States official methods of analysis of poultry for *Salmonella*, 754

KWON, JUNEBEE, food-handling practices and operators' food safety attitudes at faith-based Louisiana organizations that provided hurricane evacuee shelters in 2005, 84

LANDO, AMY M., consumer decisions on storage of packaged foods, 307

LARVIK, CAROL, refrigerator practices of participants in the meals on wheels program, 672

LASSNIG, HEIMO, when epidemiological evidence should suffice, 967

LEJEUNE, JEFFREY T., thoughts on today's food safety…the scapegoat for vegetable safety, 728

LENCHENKO, EKATERINA, comparison of Russian and United States official methods of analysis of poultry for *Salmonella*, 754

LIONBERG, WILLIAM C., detection of nonpathogenic and pathogenic *Listeria* species by use of a chromogenic agar, 592

LORIMER, MICHELLE, sampling cartons of beef trim for microbiological analysis: comparison of portions versus surface slices, 899

LUCKNER-HORNISCHER, ANITA, when epidemiological evidence should suffice, 967

MAGEL, RHONDA, salmonellosis outbreaks in humans in the United States, 1990–2003: the contribution of the turkey as a vehicle, 300

MATURIN, L. J., evaluation of an in-line sampling system for the collection of raw milk samples for official testing under the grade "A" milk program, 232

MCDONNELL, LINDSEY M., effect of cooling rate on pathogen survival in post-process contaminated yogurt, 16

MEEKHOF, RONALD, food safety practices used at egg packing and egg products establishments, 238

MUCH, PETER, when epidemiological evidence should suffice, 967

MURPHY, S.C., evaluation of an in-line sampling system for the collection of raw milk samples for official testing under the grade "A" milk program, 232

MUTH, MARY K., food safety practices used at egg packing and egg products establishments, 238; food safety practices of poultry slaughter plants: findings from a national survey, 957

OSTERHOLM, MICHAEL T., recommendations for handling fresh-cut leafy green salads by consumers and retail foodservice operators, 892

PACIELLO, STEFANIA, critical control points for home prepared 'chicken and salad' in Puerto Rican households, 544

PAEZ, PAOLA, developing benchmarks for hand-washing in retail foodservice operations: a pilot study in delicatessens, 903

PALUMBO, MARY S., recommendations for handling fresh-cut leafy green salads by consumers and retail foodservice operators, 892

PEDIGO, ASHLEY S., inactivation of *Escherichia coli* O157:H7 in apple juice as affected by cranberry juice concentration and holding temperature, 952

PÉREZ-ESCAMILLA, RAFAEL, critical control points for home prepared 'chicken and salad' in Puerto Rican households, 544

PICHLER, JULIANE, when epidemiological evidence should suffice, 967

PIVARNIK, LORI F., needs assessment survey of sanitation, good manufacturing and hygienic training practices for food processors, wholesalers, and warehouse operators, 400

POWELL, DOUGLAS, thoughts on today's food safety…not strong enough; there's nothing to debate – raw milk still a raw deal, 68; thoughts on today's food safety…what's your score, mate?, 576

PUSKER, PETER, when epidemiological evidence should suffice, 967

RASSEL, ROB C., effect of cooling rate on pathogen survival in post-process contaminated yogurt, 16

RESURRECCION, ANNA V.A., effect of electron beam irradiation on the safety of diced chicken meat and turkey frankfurters, 749

RESTAINO, ANTHONY L., detection of nonpathogenic and pathogenic *Listeria* species by use of a chromogenic agar, 592

RESTAINO, LAWRENCE, detection of nonpathogenic and pathogenic *Listeria* species by use of a chromogenic agar, 592

REYNOLDS, A. ESTES, effect of electron beam irradiation on the safety of diced chicken meat and turkey frankfurters, 749

RINER, R.E., evaluation of an in-line sampling system for the collection of raw milk samples for official testing under the grade "A" milk program, 232

ROVIRA, PABLO J., central nervous system tissue contamination of the circulatory system following humane cattle stunning procedures, 524

RUSHING, JAMES, survey of food defense practices in produce operations in the southeast, 174

RYU, DOJIN, food-handling practices and operators' food safety attitudes at faith-based Louisiana organizations that provided hurricane evacuee shelters in 2005, 84

SCANGA, JOHN A., central nervous system tissue contamination of the circulatory system following humane cattle stunning procedures, 524

SCHMIDT, RONALD H., home food safety practices of government employees in Osceola County, Florida, 389

SCHNEIDER, KEITH, survey of food defense practices in produce operations in the southeast, 174; home food safety practices of government employees in Osceola County, Florida, 389; determining the effect of good agricultural practices awareness on implementation: a multi-state survey, 684

SCLIAROV, OLEG, comparison of Russian and United States official methods of analysis of poultry for *Salmonella*, 754

SHELDON, BRIAN W., comparison of Russian and United States official methods of analysis of poultry for *Salmonella*, 754

SIMMONS, KAREN, survey of food defense practices in produce operations in the southeast, 174

SIMONNE, AMY, survey of food defense practices in produce operations in the southeast, 174

SINACK, L., evaluation of an in-line sampling system for the collection of raw milk samples for official testing under the grade "A" milk program, 232

SMITH, GARY C., central nervous system tissue contamination of the circulatory system following humane cattle stunning procedures, 524

SMITH, MICHELLE, recommendations for handling fresh-cut leafy green salads by consumers and retail foodservice operators, 892

SNEED, JEANNIE, developing benchmarks for handwashing in retail foodservice operations: a pilot study in delicatessens, 903

SNYDER JR., O. PETER, removal of bacteria from fingertips and the residual amount remaining on the hand washing nailbrush, 597

SOFOS, JOHN N., central nervous system tissue contamination of the circulatory system following humane cattle stunning procedures, 524

STASKEL, DEANNA M., food safety knowledge and behaviors of cooks in Texas childcare centers, 90

STONE, MARTHA B., survey of consumer attitudes and the effectiveness of hand cleansers in the home, 603

STROHBEHN, CATHERINE H., developing benchmarks for handwashing in retail foodservice operations: a pilot study in delicatessens, 903

SWANSON, KATHERINE M.J., recommendations for handling fresh-cut leafy green salads by consumers and retail foodservice operators, 892

SUMNER, JOHN, sampling cartons of beef trim for microbiological analysis: comparison of portions versus surface slices, 899

SURGEONER, BRAE V., thoughts on today's food safety…not strong enough; there's nothing to debate–raw milk still a raw deal, 68; thoughts on today's food safety…show me, don't tell me, 508

TATUM, J. DARYL, central nervous system tissue contamination of the circulatory system following humane cattle stunning procedures, 524

TODD, EWEN C.D., spinach and the media: how we learn about a major outbreak, 314

TRIVEDI, SUVANG, effect of electron beam irradiation on the safety of diced chicken meat and turkey frankfurters, 749

TRAMPLER, REGINA, when epidemiological evidence should suffice, 967

TUMUHAIRWE, ESTHER, salmonellosis outbreaks in humans in the United States, 1990–2003: the contribution of the turkey as a vehicle, 300

VENKITANARAYANAN, KUMAR, critical control points for home prepared 'chicken and salad' in Puerto Rican households, 544

VIATOR, CATHERINE L., food safety practices used at egg packing and egg products establishments, 238; food safety practices of poultry slaughter plants: findings from a national survey, 957

WALTER, CHRISTY M., home food safety practices of government employees in Osceola County, Florida, 389

WOROSZ, MICHELLE R., spinach and the media: how we learn about a major outbreak, 314

YEMM, ROBERT S., central nervous system tissue contamination of the circulatory system following humane cattle stunning procedures, 524

ZIERKE, KRISTINE L., effect of cooling rate on pathogen survival in post-processed contaminated yogurt, 16

ZOTTARELLI, LISA K., food-handling practices and operators' food safety attitudes at faith-based Louisiana organizations that provided hurricane evacuee shelters in 2005, 84

ARTICLE SUBJECT INDEX

Almond, 628

Bacteria, 597

Beef trim, 899

Cattle stunning procedures, 524

Central nervous system, 524

Chicken, 544, 749

Childcare centers, 90

Chromogenic agar, 592

Cleaning treatments, 678

Critical control points, 544

Egg packing and products, 238

Electron beam irradiation, 749

Escherichia coli O157:H7, 952

Epidemiological evidence, 967

Food
- defense practices, 168
- handling practices, 90
- packaged, 307

Food safety
- attitudes, 84
- knowledge and behaviors, 90
- practices, 238, 389, 957

Good agricultural practices awareness, 658

Good manufacturing practices, 400

Handwashing, 903

Hand cleansers, 603

Hurricane shelters, 84

ILSI 2006 symposium series on food microbiology abstracts, 36

Irradiation, 744, 749

Listeria
nonpathogenic and pathogenic, 592

Listeria monocytogenes, 22

Meals on wheels program, 658

Microbial safety, 380

Milk, 68, 232

Pathogen survival, 16

Poultry, 754, 957

Produce, 174

Ready-to-eat foods, 530

Refrigerators, 168, 672

Salads, 892

Salmonella, 754

Salmonellosis outbreaks, 300

Spinach, 314

Turkey, 300, 749

Yogurt, 16, 380

INDEX OF IAFP

Food Protection Trends departments
advertising index, 63, 146, 210, 277, 358, 501, 568, 647, 719, 871, 931, 1010
career services section, 570
coming events, 62, 144, 209, 276, 357, 500, 567, 646, 718, 870, 930, 1002
industry products, 58, 132, 196, 257, 338, 444, 563, 641, 713, 864, 926, 997
new members, 52, 125, 188, 250, 330, 434, 554, 630, 702, 855, 918, 990
news, 54, 128, 192, 253, 333, 439, 559, 636, 709, 860, 921, 992
updates, 53, 126, 190, 252, 332, 438, 557, 634, 706, 858, 920, 991
Journal of Food Protection® table of contents, 64, 148, 212, 279, 359, 504, 571, 649, 724, 873, 933, 1011

IAFP
a note from the scientific editor, 5
affiliate officers, 324, 982
audiovisual library listing, 109, 615
call for secretary nominations, 613, 694, 699, 854
commentary from the executive director, 14, 82, 166, 230, 298, 378, 522, 590, 670, 742, 890, 950
committees, PDGs, task force and affiliate council mission statements, 988
executive board meeting highights, 51, 246, 431, 814
executive board's response to committee recommendations, 839
financial report, 1010
IAFP gold sustaining member profiles, 416
lone star perspective from your president, 588, 668, 740, 888, 948
point of view from your president, 12, 80, 164, 228, 296, 376, 520
secretary announcements, 323
secretary election, 104, 186
sustaining members, 9, 77, 161, 225, 293, 373, 517, 585, 665, 737, 885, 945
thoughts on today's food safety, 68, 508, 576, 728, 1016

IAFP annual meeting
affiliate council minutes, 837
award winners, 450, 762
Black Pearl award winner, 778
business meeting minutes, 815
call for abstracts, 46, 853, 910, 974
call for award nominations, 44, 106, 972
call for symposia, 410
commercialism policy, 49, 697, 977
committee meetings, 451
committee minutes, 817
event information, 138, 204, 266, 346, 486
exhibitors, 356, 494, 846
IAFP 2007 in review, 757
Ivan Parkin lecture, 200, 262, 342, 452, 780
John H. Silliker lecture, 201, 263, 343, 453, 784
minutes of the 94th annual business meeting, 815
networking opportunities, 137, 203, 265, 345, 485
preliminary program, 264, 344, 454
proposed symposia, 202
session summaries, 790
silent auction results, 844
special contributors, 355, 499, 852
sponsors, 355, 499, 852
student travel scholarships, 786
workshops, 270, 350, 490

IAFP's Second European Symposium on Food Safety
Barcelona highlights, 30
Extended abstracts, 96

IAFP's Third European Symposium on Food Safety
Rome highlights, 979

ILSI 2006 symposium series on food microbiology
abstracts, 36

INDEX OF ADVERTISERS

3M Microbiology Products, 409

BCN Research Laboratories Inc. Back Cover, Issue 1; 71; Inside Back Cover, Issue 4; Inside Back Cover, Issue 5; Inside Back Cover, Issue 6; Back Cover, Issue 8; Inside Back Cover Issue 10; Back Cover, Issue 12

BCN Symposium Inside Back Cover, Issue1; Inside Back Cover Issue 2; Inside Back Cover Issue 3; Back Cover, Issue 12

BD Diagnostics 29, 69, 153, 247, 285, 367, Inside Back Cover, Issue 7; 581, 701, 731

BioControl Systems, Inc. 433, 511, 579, 659, 733, 877

BioRad Laboratories, Inc. 73, 221, 415, 717, 879

DuPont Qualicon Back Cover Issue 3; Inside Front Cover Issue 4; Back Cover, Issue 6; Back Cover, Issue 9; Back Cover, Issue 10; Back Cover, Issue 11

Ecolab Inc. Inside Front Cover, Issue 3; 260, 432; Inside Front Cover, Issue 11

Fisher Scientific 443

Kaylx Biosciences Inc. 275, 449, 869

ILSI North America 909

Nasco 313, 552, 644

Neogen Corporation Back Cover, Issue 2; 219, 369

Quality Management, Inc. 95, 217, 414, 645, 971, 881, 971

SGS North America 127, 256, 388, 644, 859, 909

Strategic Diagnostics, Inc. Back Cover, Issue 4; Inside Front Cover, Issue 6; Inside Front Cover, Issue 10;

Universal Sanitizers and Supplies, Inc. 3, 155, Inside Front Cover, Issue 5; 365 Inside Front Cover, Issue 7; Inside Front Cover, Issue 9; 729, Inside Front Cover, Issue 12;

University of Maryland Inside Front Cover, Issue 1; Inside Front Cover, Issue 2

Weber Scientific 941

World Technology Ingredients, Inc. 249, 499, 513

Worldwide Food Expo 502, 569, 648, 722

Zep Manufacturing Co. 1, 157, 248, 449, 612